



Posted on 9 October 2012
by ewfood

Tuscan Shrimp Risotto



Ingredients

20 to 24 raw jumbo shrimp - peeled and deveined
1 1/4 cup Risotto rice (use Arborio for this recipe)
1/2 cup Thai Fish sauce
1 1/2 vegetable or fish stock
2 onions - chopped
2 cloves garlic - crushed
1 can peeled tomatoes - chopped
Juice of 1 lemon
Rind of 1 lemon
2 tbsp olive oil
3 tbsp butter (divided in the recipe)
3/4 cup Parmesan cheese
Pinch of dried herbs
Salt and freshly ground black pepper to taste

Preparation

- 1 First, over low flame heat the butter and oil together in a large pot.
- 2 Then fry the onions and garlic - stirring constantly
- 3 When the onions become soft, add the risotto rice and fry till all the grains are coated with the oil.
- 4 Following that add the fish sauce and keep smixing around.
- 5 Do this till all the liquid disappears.
- 6 Then pour in the stock - little at a time and stir continuously.
- 7 Just before the rice is cooked completely, add the chopped up tomatoes and prawns.
- 8 If the risotto seems dry
- 9 pour in some more stock.
- 10 Now allow the dish to boil for another 5 to 7 minutues - keep stirring.
- 11 Finally, when done, take off the stove and add the lemon rind and juice.
- 12 Right away stir in a little butter with some parmesan and a pinch of fresh ground pepper.
- 13 When serving, garnish your risotto with a lot of parmesan, dried herbs and a dollop of butter.

14 Serve hot immediately.

Cooks Note
